

PastaMatic® MX700

RECIPES



SIMAC®



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FOR **PastaMatic® MX 700**

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Recipes

Now that you know to how make perfect pasta in the PastaMatic every time, you're ready to start. You will find an exciting variety of recipes in this booklet, some Italian, others not, including ones for delicious pastas flavored with such healthy ingredients as spinach and tomato, plus a few basic sauces to get you going. But that's not all. This machine is so versatile, you can also use it to prepare wrappers for won tons and egg rolls, doughs for bread sticks and pretzels; even tortilla chips and cookies.

All the recipes for these delicious foods are on the following pages. They're designed specifically for the PastaMatic. We suggest that you use only our pasta recipes with this machine for the most successful result. For ideas for more recipes or delicious sauces, we suggest our hard cover book: *The Joy of Pasta*.

Pasta and Sauces

For many pastas, the simplest sauce ... tossing barely cooked pasta with olive oil or butter, seasoned with salt and pepper, and perhaps some garlic and cheese ... is plenty. Everything else is extra. Since the pasta is so good, you may want to use less sauce ... like the Italians.

They mix the sauce with pasta that has been coated with a little oil and seasoned as we've just described. Italians also know that there is a specific sauce for each shape of pasta.

In general, all the solid, round pastas such as capellini, spaghetti and spaghettoni are paired with oil-based rather than cream and

butter sauces. The thin cappellini, also called spaghettiini, is considered a perfect match for seafood sauces, particularly those made with clams and scallops. One could write a book just on appropriate sauces for spaghetti! A quick and popular dish is spaghetti a la carbonara with sauce of pancetta, eggs, cheese, and plenty of ground pepper. Another wonderful match to spaghetti is a traditional sauce of slow-cooked smothered onions, or another that pairs tuna and tomatoes.

Spaghettoni, somewhat thicker than spaghetti, holds up well to a Sicilian sauce of eggplant and ricotta, as well as all the tomato-based sauces.

Chitarre stands by itself, being neither round nor flat but, in fact, square. It gets its name from the guitar-like instrument with steel strings that is used to cut it into long strands. In the Abruzzi, it is served with a chopped lamb sauce. The same shape in egg pasta, tonnarelli, is often served with a mushroom sauce.

Thin, flat pasta, called tagliatelline or linguine, is often matched with a light tomato sauce which won't overpower its delicate shape. The wider tagliatelle, fettuccine, can stand up to a meat sauce such as one with chicken livers, as well as being the complement for cream sauces as in fettuccine all'Alfredo.

They also appear in less usual dishes - a souffle with a base of spinach tagliatelle, for example, and with bechamel (white) sauce. These tagliatelle can also be cut into 1/4 inch squares to make quadrucci, delicious in soup. The still wider tagliatelle medie (medium) and grande (large) can hold their own in even heartier sauces made with hare and other game.

Lasagne noodles, sfoglie, are perhaps the most versatile of all. They are the essential ingredient

of a whole family of baked dishes and also can be cut into pieces to make tortellini and ravioli. Their stuffings include delicate ricotta and spices, gorgonzola, and seasoned meats.

A specialty in Ferrara is tortellini stuffed with pumpkin and amaretti, served with a butter and cream sauce. Along the Italian Riviera, stuffings often include fish. Baked lasagnes can have layers of sausage, ricotta and bechamel sauce as well as tomato, but one of the most interesting is a specialty of Arezzo, where a rich duck sauce is the magical ingredient.

Tubular pastas are the sturdiest family, ready to withstand the weight of almost any heavy sauce.

In Palermo, the thin bucatini are often served with sardines, anchovies, pine nuts and raisins.

They are also popular Amatriciana style with a sauce of tomatoes, pancetta and cheese, spiced up with a spinkling of hot red pepper. These sauces can be served with the slightly larger buccato.

Penne are distinctive because the ends are cut on the diagonal rather than straight across. If you care about authenticity, be sure to follow suit. The shape works well with just about anything but seafood sauces.

In Palermo, they like it with ricotta and spinach.

In Naples, macaroni is gallantly treated to a sauce of roasted red peppers, basil, garlic and cheese. It also makes a good match for an artichoke sauce.

The list of shapes and sauces could go on and on. The rules needn't be followed, but they do provide inspiration and a starting point for you to follow in the world of pasta.

Egg Pasta

To the Italians, egg pastas are noodles ... and they are always flat. This is an excellent basic recipe:

1 lb. bleached all purpose flour
Eggs to the "egg level" on the liquid measuring cup."

Place the flour in the bowl and lock the cover in place. With the machine running, slowly pour the eggs in (you don't need to break the yolks first.) as explained in the general procedure. Let the machine run for at least five minutes to mix the flour and eggs together and check the consistency to see if the dough is forming walnut sized lumps from top to bottom. If it's too wet or too dry add water or flour as covered in the instruction booklet. When the dough is the proper consistency, let it knead for about five more minutes.

Total mixing time will be about ten minutes.

Makes 1 1/3 pounds

Recommended discs: all pasta shapes

Cooking time: depending on the shape, 2 to 4 minutes.

* To use a partial egg, lightly scramble it before pouring it into the measure. You may substitute water for the partial egg.



Water Pasta

This basic, non-egg pasta is a good choice for those who have to watch their egg intake. It pairs well with traditional tomato and meat sauces. In fact, just about any sauce you can think of. For extra flavor, you can add 2 table-spoons of olive oil to the dough after adding the water, but knead the dough for an extra minute or two.

Recipe:

1 lb. bleached all-purpose flour
Water to the "water" level* of the liquid measuring cup.

Place the flour in the bowl and lock the cover in place. With the machine running, slowly pour in the water as explained in the instructions. Let the machine run for about five minutes to mix the flour and water together and check the consistency to see if the dough is forming walnut sized lumps from the top to bottom. If it is too wet or too dry, add water or flour as covered in the instruction book. When the dough is the proper consistency, let it knead for about five more minutes.

Total mixing time will be about ten minutes.

Makes 1 1/3 pounds

Recommended discs: all pasta shapes

Cooking time: the round and flat pastas will cook in about 2 min. and the two inch long tubular pastas in about five minutes.

Semolina Pasta

Most quality commercial pasta is made with semolina flour. You can make Semolina dough in the Pasta

matic if you use a blend of semolina flour and all-purpose flour (always use at least 25% all-purpose flour), as Semolina dough tend to be thicker and drier than dough made entirely with all-purpose flour, it's best to try this recipe after you've had some experience with the basic EggPasta. That way, you'll be very familiar with the machine and the correct dough consistency.

A few points to keep in mind: Semolina dough will expand more than a dough made only with all-purpose flour and may push open the cover, stopping the machine. If this happens push the dough down so you can relock the cover. Also, semolina dough will extrude very slowly at first, then much faster after a few minutes. Also, the first 20 to 25 inches of dough will have ragged edges, but this is to be expected. Just cut it off and put it back in the bowl to be extruded again.

Recipe:

2 cups semolina flour
1 1/4 cups bleached all-purpose flour
Eggs to the "egg level" of the liquid measuring cup.

Place the flours in the bowl and lock cover in place. With the machine running, slowly pour the eggs in as explained in the instructions. Let the machine run 9 to 10 minutes, until the dough is in the lumps as described in the instructions. (If it looks too wet or too dry correct as instructed and let it knead for five more minutes).

Makes 1 1/4 pound. Use any regular pasta shape disc, except 1, 9, 21.

Cooking time: from 2 to 6 minutes to taste.



Spinach Pasta

The beautiful green color of this pasta always goes well with a rich red tomato sauce ... pleasing to the eye and the palate. Try mixing equal parts of spinach linguine and egg linguine for what the Italians call "paglia e fieno" ... straw and hay.

Recipe:

1 lb. bleached all-purpose flour
2 oz. cooked spinach, squeezed dry & chopped very fine. (about 1/4 lb. raw spinach)
4 large eggs
Reserve of spinach juice (if needed)

Place the flour and spinach in the bowl and lock the cover in place. With the machine running, slowly pour in the eggs (with the yolks whole). Let it run for 5 minutes and check the consistency as instructed. Add water or flour if needed to make the walnut size lumps. Then let the machine knead for 5 more minutes or until the whole mixture is green throughout. The total mixing time will be 9 to 10 minutes.

Makes 1 1/3 pounds. Use any regular shape disc.

Cooking time from 3 to 7 minutes depending on shapes and taste.



Watercress Pasta

Cook two bunches of watercress in boiling, salted water for 6 minutes. Drain, rinse, and thoroughly squeeze dry, then chop very finely. You should have 2 to 3 tablespoons of watercress. Substitute this for the spinach in spinach pasta, and knead the dough the same way until the lumps are all uniformly green.

Total mixing time about 10 minutes.

Tomato Pasta

(Try this with mushrooms sauteed in olive oil.)

Recipe:

1 lb. bleached all-purpose flour
6 tablespoons tomato paste
Water measured to the "egg level" for 1/2 lb. flour.

Place the flour and tomato paste in the bowl and lock the cover in place. With the machine running, slowly pour in the water through the hole in the top of the lid. Let it run for 5 minutes and check the consistency as instructed. Add water or flour if needed to make the walnut size lumps. Then let the machine run for 5 more minutes. Total mixing time will be 10 minutes and the dough an even color.

Makes 1 1/3 pounds

Use any regular pasta shape disc.

Cooking time is to 5 minutes depending on the pasta shape.



Whole Wheat Pasta

Although not traditionally Italian, this is healthy and delicious. For extra flavor, you can add 2 tablespoons of olive oil to the dough after adding the water and knead the dough an extra minute or two.

Recipe:

1/2 lb. whole wheat flour
1/2 lb. bleached all-purpose flour
Water to the "water level" for 1 lb. of flour plus 1 extra tablespoon of water.

Place the flours in the bowl and lock the cover in place. With the machine running, slowly pour the water in through the hole in the lid. Let it run for five minutes and check the consistency as instructed. Add water or flour, if needed, to make the walnut size lumps. Then let the machine run for five more minutes, until the dough is the correct consistency throughout. Total mixing time is 10 to 12 minutes.

Makes 1 1/3 pounds

Use any regular pasta shape disc
Cooking time is 2 to 4 minutes
depending on the pasta shape.



Egg White Pasta

This delicate pasta has a porcelain look to it when properly prepared.

Recipe:

1 lb. bleached all-purpose flour
6 large egg whites

Place the flour in the bowl and lock the cover in place. With the machine running, slowly pour the egg whites through the hole in the lid. Let the machine run for 5 minutes and check the consistency as instructed. Add water or flour as needed to make the walnut size lumps. Then let it run for 5 more minutes to be sure the lumps are all through the dough. Total mixing time is 10 minutes.

Makes 1 1/3 pounds

Use discs 1, 2, 4, 5, 6, 7, 21
Cooking time: 1 to 4 minutes.

Egg Yolk Pasta

These are even richer than ordinary egg pasta. Do not overcook, or they will toughen.

1 lb. all purpose flour
16 large egg yolks

Same procedure as above. Let the machine run until the dough is kneaded and has an even color.

Recommended discs: 5, 6, 7, 9, 24

Cooking times: the pastas will cook in 2 to 4 minutes.

Note: You can substitute quick-mixing flour for the all-purpose flour. Mix for about 10 minutes.

Buckwheat Pasta

Try this for dessert, cut into fettuccine strips, tossed with butter, sugar and raisins.

Recipe:

1 pkcg. (1/4 oz.) active dry yeast
flat beer at room temperature
1/4 lb. buckwheat flour (about 1 cup)
3/4 lb. bleached all-purpose flour
(about 2 3/4 cup)

Put the yeast in the liquid measure and add flat beer until it reaches the water level for "1 lb. of flour", and set it aside for ten minutes.

Put the flours in the bowl and lock the lid in place. With the machine running, slowly pour the dissolved mixture through the hole in the lid. Let the machine run for five minutes and check the consistency as instructed. Add water or flour as needed to make the walnut size lumps. Then let it run for five more minutes to be sure that the lumps are all the way through the dough. Total mixing time: 10 min.

Makes 1 1/3 pounds
Use discs 5, 6, 7, 8, 9, 24
Cooking time 2 to 3 minutes.

Pasta alla Panna

This is a basic cream sauce. Follow it or one of the variations, or make up your own. Be generous with the pepper.

1 recipe fresh egg pasta
3 tablespoons kosher salt or water
6 tablespoons unsalted butter
2 cups heavy cream
1 1/3 cups freshly grated Parmesan cheese
Freshly ground black pepper

Brings 2 gallons of water to a boil and add the salt and pasta. Cook until the pasta is al dente. Drain well and toss with the butter.

While the pasta cooks, heat the cream in a saucepan just until hot. Add the cream and cheese to the pasta, tossing until the pasta is evenly coated. Season to taste with salt and pepper, being generous with the pepper. Serve immediately. Serves 4 to 6.

Variations:

Add a smashed garlic clove to the saucepan while heating the cream. Remove before tossing with the pasta. Alternatively, cut 6 ounces thinly sliced prosciutto into thin strips and toss with the pasta and sauce.

Tomato Sauce

Use this as is or as a base for a meaty Bolognese sauce..

1/4 cup olive oil
3/4 cup chopped onion
1 1/4 teaspoons chopped garlic
One 35-ounce can Italian plum tomatoes, drained
1/2 cup dry white wine (optional)
3/4 teaspoons kosher salt
1/4 teaspoon freshly ground black pepper
One 2-inch strip orange zest
Pinch sugar.
2 tbsps. chopped fresh parsley.

Heat the oil in a saucepan and add the onion and garlic. Cook, stirring occasionally, for about 2 minutes, or until the onions are soft but not brown. Add the tomatoes, wine, salt, pepper, orange zest and sugar. Cook over medium-low heat until the sauce is thickened and the flavors marry, 45 minutes to 1 hour. Stir in the parsley.

Makes 2 1/2 cups.

Bolognese Sauce

This hearty sauce is particularly good with tubular pastas, like penne, as well as flat noodles, either egg or spinach flavored.

Follow the recipe for Tomato Sauce, adding 1/4 pound ground pork and 1/2 pound ground beef to the pan after the onions are soft.

Cook until the meats are brown. Drain off the fat before adding remaining ingredients.

For a creamier sauce, add 1/2 cup heavy cream with the tomatoes.

Pesto Sauce

This uncooked sauce is wonderful tossed with freshly cooked egg noodles or potato gnocchi. Just use enough to evenly coat the pasta; don't let it swim. If you have any extra, stir into your minestrone for a breath of basil or freeze until you crave it again.

Recipe:
2 cups packed fresh basil leaves
2 cloves garlic
1/4 cup extra virgin olive oil
3 tablespoons freshly grated Parmesan cheese (Parmigiano Reggiano)
2 tablespoons toasted pine nuts (pinoli)

Put the basil and garlic in the work bowl of a food processor. Process until finely chopped. While the machine is running, gradually pour in the olive oil. Add the cheese and pine nuts. Process until fairly smooth in texture. makes about 3/4 cup.

Soba

Made without yeast and beer, this Japanese buckwheat pasta has a stronger flavor than the other buckwheat recipe. In Japan, they eat it hot or cold, usually as a main luncheon course. For a festive touch, try it cold with the oriental vinaigrette found in the next recipe. It can also be tossed into a hot broth or soup with vegetables.

Recipe:

2/3 lb. buckwheat flour (about 2 1/2 cups)

1/3 lb. bleached all-purpose flour (about 1 1/4 cups)

1 teaspoon salt (very fine)

3 large eggs

water (directions below)

Put the flours in the bowl with the salt, and lock the cover in place. Put the egg yolks in the liquid measuring cup and add water until it reaches the "egg level" for one pound of flour. With the machine running, slowly pour the liquid through the hole in the top of the lid. Let the machine run for five minutes and check the consistency as directed in the instruction book.

Add water or flour as needed to make walnut sized lumps. Then, let it run for 5 more minutes to be sure that the lumps are throughout the dough mixture. Total mixing time is 10 to 15 minutes.

Makes 1 1/2 pounds

Use discs 2; 3; 5 or 6

Cooking time: 3 to 4 minutes.

Rinse in cold water after draining.

Soba Vinaigrette Salad

Add the sauce while the pasta is still warm so it absorbs the flavor and then chill it thoroughly.

5 large black Chinese mushrooms, soaked in water
3 1/2 tablespoons sesame oil
3 1/2 tablespoons soy sauce
2 1/2 tablespoons black Chinese vinegar
2 tablespoons sugar
3/4 tablespoon kosher salt
1/2 to 1 tablespoon hot pepper oil
4 heaping tablespoons scallion rings, green and white parts
2 tablespoons packed sliced cilantro or coriander leaves,
1 recipe Soba

Drain the mushrooms and squeeze dry. Remove the stems, discard, and cut the mushrooms into thin slices. In a bowl, combine the mushrooms and remaining ingredients, except the scallions and coriander. Pour over the soba and mix well with your hands. Add the scallions and coriander, and mix again. Serves 6 as salad or first course.

Potato Gnocchi

These rich potato gnocchi are typical of the Florentine style. They make an excellent first course on their own or may be a side dish with a simple main course. You might also try these with Pesto or Tomato Sauce.

1 lb. potatoes
3/4 cup bleached all-purpose flour

Scrub the potatoes under running

water with a vegetable brush. Boil the unpeeled potatoes in a generous amount of water, covered with the lid ajar, for 50 to 55 minutes, or until done.

When cooked, drain thoroughly and peel. When cool enough to handle, quarter the potatoes and allow them to come to room temperature. This is very important so that the potatoes don't give off any heat or moisture in the machine. Put the potatoes through a ricer or food mill.

First put the flour into the bowl and then add the riced potatoes. Lock the cover in place. Let the machine run for 1 minute. The mixture will not be thoroughly blended. Dust your fingers with flour, as the dough may be slightly sticky. Fit the machine with the gnocchi disc (18), and extrude the dough, cutting it in 1-inch pieces with a floured knife. Place the gnocchi on a lightly-floured board, then gently turn in the edges to form each gnocchi into a shell shape, ridged side out. Fill a wide skillet with about 2 inches of salted water and bring it to a boil. Lower the heat so the water simmers and add the gnocchi in a single layer. They should quickly float to the surface. Let them cook 10 seconds longer. Remove with a slotted spoon and keep warm. Continue in this way until all the gnocchi are cooked. Keep warm.

Assembly:

5 tablespoons unsalted butter
1/4 teaspoon kosher salt
1/4 teaspoon Tabasco sauce
1/4 cup grated Parmesan cheese

Heat the broiler. Melt the butter in an ovenproof gratin dish. Stir in the salt and Tabasco, then the cooked gnocchi. Toss the coat. Sprinkle the cheese on top and put under the broiler until the cheese melts and lightly browns. Serves 4 to 6.



Gnocchi alla Romana

These Roman style - made with semolina - gnocchi are a chewy and cheesy treat, baked with some butter and Parmesan, or with the Tomato Sauce Gratiné. (bake for 15 min. at 300°)

3/4 cup water
3/4 cup milk
1 1/2 teaspoons kosher salt
3/4 cup semolina
3 tablespoons unsalted butter, melted
1/2 cup freshly grated Parmesan cheese
2 egg yolks

Place the water and milk in a saucepan over medium heat. Add the salt and bring to the boiling point. Reduce the heat and gradually stir in the semolina, taking care to avoid lumping. Remove the pan from the heat; stir in the butter and grated cheese. When thoroughly blended, mix in the egg yolks.

Scrape the mixture into the bowl and lock the cover in place. Run the machine for a minute to knead. Fit the machine with the gnocchi disc (18), and extrude the dough, cutting it into 1-inch pieces. Plate them in a single layer on wax paper. Gently turn the edges inward to form shell shapes, ridged side out.

Gnocchi with Tomato Sauce Gratin

Because the gnocchi are so fresh, it is not necessary to poach them before broiling them. However, should that be your preference, cook the gnocchi in simmering (not boiling) water for 6 minutes, toss with hot tomato sauce

and sprinkle the cheeses on top.

1 recipe Gnocchi alla Romana
2 cups tomato sauce
6 tablespoons freshly grated
Parmesan cheese
6 ounces mozzarella cheese, cut into
1/4-inch pieces

Butter six 7-inch round ovenproof
gratin dishes, or one large flat
casserole. Heat the broiler until hot.
Divide the gnocchi among the dishes
and cover evenly with sauce.
Sprinkle the Parmesan on top and dot
with mozzarella.
Place under the broiler about 6 inches
from the heat. Cook for about 6
minutes, or until bubbly and
browned. Serves 6.

Pizza with Tomato and Cheese

There are, of course, an infinite
number of toppings - this is just one to
give you the basic idea.

Dough:

1 package (1/4-ounce) dry active
yeast
1 tablespoon sugar
Warm water to the water level for 1
pound flour, less 2 tablespoons
1 lb. bleached all-purpose flour
1 teaspoon salt
2 tablespoon extra virgin olive oil

Add the yeast and sugar to the water.
Set aside for 10 minutes. Place the
flour and salt in the bowl and lock
the cover in place. Run the machine
for 30 seconds to aerate the flour. With
the machine running, take 30 seconds
to dribble in the oil. Slowly pour in the
dissolved yeast mixture, as explained
in the Instruction Book, letting the
machine run for 5 extra minutes.
Add more water or flour as needed, to
make the dough the same consistency
as pasta. When it is of the correct
consistency, let the machine run until
the dough is properly kneaded. Total
mixing time will be about 10 minutes.
Leave the dough in the machine with

the cover in place to rise for 1 1/2
hours, or until the dough doesn't
bounce back when pressed with two
fingers. Remove the dough from the
bowl and briefly squeeze out the air.
Tear the dough into walnut-size pieces
and return them to the bowl.

Fit the machine with the pizza disc
(15). Extrude the dough in one long
piece. Cut it crosswise into three equal
pieces. Place the three pieces barely
overlapping on an oiled baking sheet.
Wet the overlapping edges and work
the pieces together with your fingers.
You should have an approximate
square. Turn about 1/2 inch dough
under all around, then pinch the
edges all around so you have a raised
border.

Brush the surface with olive oil. Cover
with a kitchen towel and let rise for
about 1 hour.

Assembly:

1 cup Tomato sauce
3 oz. thinly sliced mozzarella cheese

Heat the oven to 400°F.
Spread the tomato sauce on the
dough and cover with the cheese.
Bake in the preheated oven for 20 to
30 minutes, or until the crust is brown.
Serves 4.



Baked Lasagne

Since your pasta is fresh and not
boxed, it isn't necessary to boil the
pasta before baking it. Try with either
egg or spinach noodles.

15 oz. ricotta cheese
1/2 teaspoon salt
1/4 teaspoon freshly ground black
pepper
1/8 teaspoon freshly grated nutmeg
5 cups Tomato sauce
1/2 recipe very fresh, uncooked
lasagne noodles
1/3 cup freshly grated Parmesan
cheese (Parmigiano Reggiano)
2 cups cooked, squeezed dry spinach
(about 3 1/2 to 4 lbs. raw)
1/2 lb. grated mozzarella cheese.

Heat the oven to 350°F.
Mix together the ricotta, salt, pepper
and nutmeg. Set aside.
Assemble the lasagne in layers in a
9x13-inch pan as follows: half the
tomato sauce, half the Parmesan, all
the spinach, half the mozzarella, the
remaining pasta, sauce, ricotta,
mozzarella and Parmesan.
Bake in the preheated oven for 30 to
40 minutes, or until bubbly and
brown.
Serves 6 to 8.



Sweet Ravioli or Tortellini

Filling:

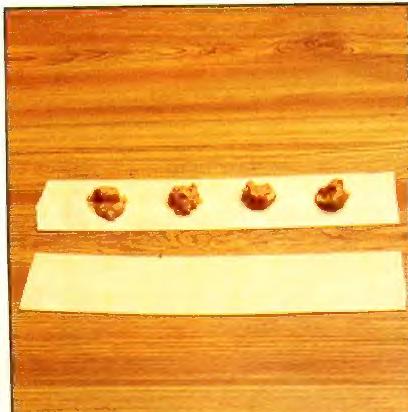
1/3 cup walnuts
1/4 cup raisins plumped in warm water, drained well
1/4 cup dried currants plumped in warm water, drained well
5 tablespoons orange marmalade
1/8 teaspoon ground cinnamon
1/4 cup dry breadcrumbs

Place the walnuts in a food processor and process for a minute. Add the rest of the ingredients and process for another 2 minutes to make an even paste. Set aside in a bowl.

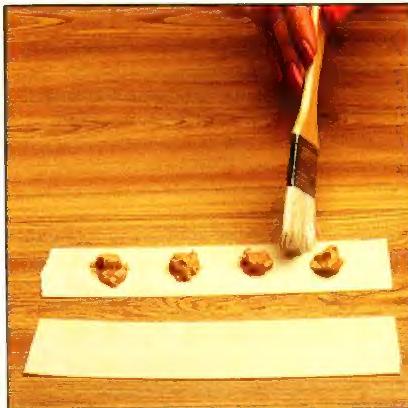
Assembly:

1 recipe Egg Pasta

For ravioli: fit the machine with the lasagne disc (9), and extrude the dough in 8-inch lengths. Place two strips of pasta side by side on your work surface. Evenly space four mounds (1 teaspoon each) of filling in a row across the strips, leaving a 1/2-inch border at the ends, top and bottom.



Dip a pastry brush in water and brush around the edges and between the mounds.

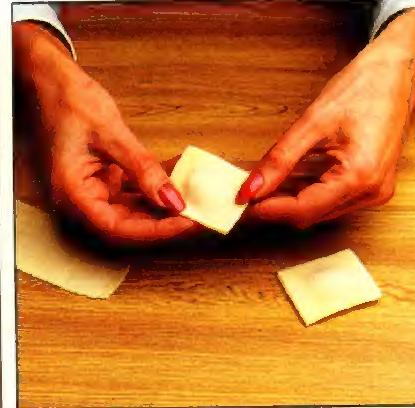


Place the second strip over the first, pressing to seal the edges and between the mounds.



With a sharp knife, cut between each ravioli so they are about 2 inches square. Separate the ravioli and press the edges all around with

two fingers to be sure they are completely sealed.



Continue in this way until you have used up all the dough and filling. You should have 30 to 40 ravioli. For the tortellini: fit the machine with the lasagne disc (9), and extrude the dough in long strips. Cut these into approximately 2-inch squares. Place a scant half teaspoon of the filling in the center of each square. Brush the edges with water



and fold the dough over the filling to form a triangle



Press the edges to seal well. Moisten the bottom tips and bring them toward each other. Pinch to seal and set aside.



Continue in this way until all the dough and filling are used. Keep the tortellini from touching until they are cooked or they will stick together. You should have about 40 to 50 tortellini. To cook, follow either the recipe for Deep-Fried Ravioli with Rum Syrup or Tortellini in Sweet Cream Sauce. (both at right)

If you prefer to have wider strips of pasta, you may use the wide width sheet for ravioli disc (24).

Deep-Fried Ravioli with Rum Syrup

Though in these recipes, the tortellini are cooked with a sweet cream sauce and the ravioli are deep-fried with a rum sauce, either pasta can be made with either sauce.

Rum syrup:

2 cups sugar
1 cup water
four 2-inch pieces orange zest
1/2 cup dark rum
vegetable oil
1 recipe Sweet Ravioli (pag. 8)

Bring the sugar, water and orange zest to a boil. Stir until sugar is dissolved, then simmer for 10 minutes. Remove from the heat and stir in the rum.

Heat a large, deep pot, halfway filled with vegetable oil. Have ready a slotted spoon, paper towels, the rum syrup and a wire rack. When the oil is hot (approximately 365°F), drop in a few ravioli. Do not crowd the pot. Cook them 2 to 3 minutes, being careful to turn each one over so they brown evenly. When they are a golden brown, remove them with a slotted spoon to drain on the paper towels for several minutes. Then, dip each one in the rum syrup to coat and place them to cool on the wire rack.

Continue in this way until the ravioli are cooked and coated. Serves 8 to 10.

Tortellini in Sweet Cream Sauce

1 Recipe Sweet Tortellini (pag. 8)
8 Teaspoons unsalted butter
1/4 cup sugar
2 cups heavy cream
1/2 teaspoon ground cinnamon
1/8 teaspoon grated nutmeg
1/4 teaspoon freshly ground black pepper
1 teaspoon fresh lemon juice
4 teaspoons brandy

Bring a large pot of water to a boil. Add the tortellini and cook for 5 to 6 minutes, or until done. Drain well and spread out in a single layer while making the sauce.

Melt the butter and sugar in a medium saucepan, stirring over low heat for 1 minute. Add the cream, cinnamon, nutmeg, pepper and lemon juice. Bring to a boil and cook for 2 to 3 minutes, or until it becomes syrupy and thick.

Toss the tortellini well into the cream and continue to cook gently for 2 minutes. Stir in the brandy.

Serve immediately.
serves 8 to 10.

Won Tons

These Chinese specialties are delicious boiled in soup or fried as an hors d'oeuvre, served plain or with duck sauce.

Filling:

3 oz. ground pork
2 teaspoons soy sauce
Pinch sugar
1 teaspoon Chinese rice wine or dry sherry
Freshly ground black pepper
1 teaspoon finely chopped scallions
1/2 teaspoon minced fresh ginger
1 teaspoon cornstarch dissolved in 4 teaspoons stock or water
1 teaspoon sesame oil.

Place all the ingredients in a bowl. Stir until thoroughly mixed.

Won Ton Skins:

1 lb. bleached all-purpose flour
1 teaspoon baking powder
1 teaspoon kosher salt
Water to the water level for 1 pound flour

Place the flour, baking powder and salt in the bowl and lock the cover in place. With the machine running, slowly pour in the water, as explained in the Instruction Book.

Add more water or flour as needed, to make the dough the correct consistency, let the machine run until the dough is properly kneaded. Total mixing time will be about 10 minutes.

Assembly:

Fit the machine with the lasagne disc (9), and extrude the dough in long strips. Cut these into approximate 2-inch squares. See the illustrations for shaping tortellini (pag. 8).

Place a scant half teaspoon filling in the center of each square. Brush the edges with water and fold the dough over the filling to form a triangle. Press the edges to seal well. Moisten the bottom tips and bring them toward each other. Pinch to seal. Set aside.

Continue in this way until all the dough and filling are used. Keep the won tons from touching until they are cooked or they will stick together.

Cooking:

Boiled: drop the won tons into abundant boiling salted water and cook for 5 to 6 minutes, or until done. Serve hot in hot chicken soup.

Fried: heat several inches of vegetable oil until hot (about 375°F).

Cook the won tons a few at a time for 3 to 4 minutes, or until golden. It is important not to crowd the pot or the won tons will not cook evenly.

Remove with a slotted spoon and drain on paper towels. Check the temperature of the oil before cooking each batch.

Makes 40 to 50 won tons.

Egg Rolls

Fill the strips as you extrude them so the dough does not dry out.

Filling:

1 oz. shrimp in the shell
1 dry Chinese mushroom, soaked in warm water for 30 minutes
1 1/2 teaspoons vegetable oil
1/4 teaspoon finely chopped fresh ginger
1 oz. finely ground lean pork
1/2 teaspoon Chinese rice wine or dry sherry
1/2 teaspoon soy sauce
1 pinch sugar
1 1/2 teaspoons finely chopped scallions
1/4 cup finely chopped celery
1 pinch salt
1 oz. mung bean sprouts
1/2 teaspoon cornstarch dissolved in 1 teaspoon water.

Shell and devein the shrimp. Chop well. Set aside. Squeeze the mushroom dry. Cut off the stem and discard. Slice the cap into thin strips. Put with the shrimp.

Heat 1/2 teaspoon oil in a small skillet or wok. Add the ginger and toss for about a minute. Add the pork and stir-fry until it loses its raw look. Add the wine, soy, shrimp, mushroom, sugar and scallions. Stir-fry just until the shrimp changes color. Set aside in a bowl.

Heat the remaining teaspoon of oil in the same pan. Add the celery and stir-fry for about 3 minutes. Add the salt and bean sprouts. Toss to mix.

Cook over medium heat until the liquid comes to a boil. Stir in the cornstarch mixture and cook until the liquid thickens slightly.

Transfer to a bowl and cool thoroughly.

Egg Roll Skins:

1 lb. bleached all-purpose flour
 1/2 teaspoon salt
 2 large eggs
 water-see directions in recipe.

Place the flour and salt in the bowl and lock the cover in place. Place the eggs in the liquid measuring cup and add enough water to reach the water level for 1 pound flour. Remove 1 tablespoon water and discard. With the machine running, slowly pour in the water and eggs, as explained in the Instruction Book. Add more water or flour as needed to make the dough the correct consistency, let the machine run until the dough is properly kneaded. Total mixing time will be about 10 minutes

Assembly:

Cocktail size: fit the machine with the lasagne disc (9), and extrude the dough, cutting it into 3-inch lengths. To fill each strip, place 1/2 teaspoon filling in the center. Brush the long edges with water.



and wrap them around the filling, pressing to seal. Brush the short ends with water and fold over the seamed side, pressing firmly to seal. Continue in this way until all the



filling and dough are used up. Large size: fit the machine with the lasagne disc (9), and extrude the dough, cutting it into 9-inch lengths. Place 1 1/2 tablespoons filling in the center of one strip.



Brush the edges with water and fold the long flaps over so they meet in the center over the filling.



Brush the edges of the other strip with water and wrap it around the first, beginning with one short end and spiraling around to completely cover it.



Press the edges to seal

**Cooking:**

heat a deep pot of oil to about 375°F. Add the egg rolls, a few at a time, and cook until golden and cooked through - 2 to 3 minutes for the cocktail, 4 to 5 minutes for the large. Makes 30 to 35 cocktail size, 5 or 6 large.

If you prefer to have wider strips of pasta, you may use the disc (24) wide width sheet for ravioli.

Bread Sticks

1 tablespoon sugar
1 pkg (1/4 oz.) dry active yeast
warm water to the "egg level" for 1/2
lb. of flour in the measuring cup
1 lb. unbleached all-purpose flour
1 teaspoon salt
1 large egg
2 tablespoons extra virgin olive oil

Add the sugar and yeast to the warm water. Let rest for 10 minutes, or until foamy.

Place the flour and salt in the bowl and lock the cover in place.

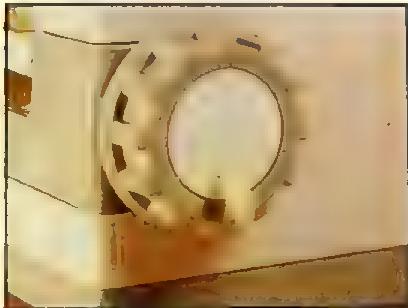
Run the machine for 30 seconds to aerate the flour. With the machine still running, slowly add the egg.

Run for 2 minutes. Slowly pour in the dissolved yeast mixture, as explained in the Instruction Book.

Dribble in the olive oil and run for 5 minutes. Add more water or flour as needed, letting the machine run for a minute after each addition. The dough should have the same consistency as pasta. Total mixing time will be about 10 to 12 minutes.

Let the dough rise in the covered bowl for 1 1/2 hours or until it does not bounce back when pressed with two fingers.

Remove the dough from the bowl and squeeze out the air. Tear it into walnut-size pieces and return them to the bowl.



Oil three baking sheets. Fit the machine with bread stick disc (17). Extrude the dough, cutting it into 6-inch or 12-inch lengths. Place on the baking sheets, leaving an inch between them so there is room to expand. Turn to coat in the oil. Let rise for 1 hour.

Heat the oven to 400°F. Make sure the dough is not sticking to the sheets and bake for 15 to 20 minutes, or until light brown. Makes fifty 6-inch or twenty-five 12-inch bread sticks.

Whole Wheat Bread Sticks

Follow the Bread Sticks recipe at left, using 1/2 lb. of whole wheat flour and 1 1/2 lbs. of unbleached all-purpose flour. Increase the olive oil to 3 tablespoons.

Sesame Bread Sticks

Follow the recipe for Bread Sticks or Whole Wheat Bread Sticks, adding 1/4 cup sesame seeds to the bowl after the dough is kneaded. Run the machine for an additional minute to mix.



Soft Pretzels

By boiling shaped dough, you get a soft, chewy treat.

1 recipe Bread Stick dough
6 cups water
1/4 cup sugar
1/3 cup baking soda
2 tablespoons kosher salt, plus salt for the pretzels.

Fit the machine with the bread stick disc (17), and extrude the dough, cutting it into 14-inch lengths. Fold each rope in half so the two ends are even. About an inch from the ends are even. About an inch from the ends, cross the halves twice to make a sort of knot.



Fold the top circle over the knot so the dough is in a pretzel shape.



Place on a lightly oiled baking sheet and let rise for 1 hour.

While the dough is rising, put the water, sugar, baking soda and 2 tablespoons salt in a 10-inch skillet. Bring to a boil to dissolve everything, then lower the heat to a simmer. Heat the oven to 400°F.

Place the pretzels, a few at a time, in the water and cook for about 20 seconds on a side. Drain well and return them to the baking sheet, so the knot is on the bottom.

Sprinkle each pretzel with salt and bake for 10 to 12 minutes, or until golden.

Makes about 20 pretzels.

Deep-Fried Pretzels

Follow the recipe for Soft Pretzels but do not boil or bake. While the dough is rising, fill a deep pot about halfway with vegetable oil. Heat it to about 375°F. Drop the risen pretzels into the oil and cook about a minute per side, or until golden brown. Drain well on absorbent paper and sprinkle with salt.

Tortilla Chips

These chips, easy-to-make with your Pasta Matic, are fresher and better than any commercial product. The only drawback: it's hard to stop eating them. For those who prefer a spicier chip, add some finely ground chili pepper.

These are delicious with Guacamole or topped with grated cheese and chopped chilis and run under the broiler for a few moments.

1 lb. masa harina
water to the "egg level" for 1 lb. flour, plus water to the "egg level" for 1/2 lb. flour in the measuring cup.
1 pinch salt

Place the masa harina in the bowl and lock the cover in place. With the machine running, slowly pour in the water, as explained in the Instruction Book. Add more water or masa harina as needed, letting the machine run for a minute after each addition to make the dough the correct consistency. Total mixing time will be 10 to 12 minutes.

Fit the machine with lasagne disc (9), and extrude the dough in 1 1/2 inch lengths.

Heat the vegetable oil to about 375°F for deep frying. Fry the chips, a few at a time, for about a minute, or until golden.

Drain on paper towels and sprinkle with salt. Serve warm or at room temperature makes about 1 1/4 lbs.

Guacamole

1 medium ripe avocado
1 teaspoon salt
1 tablespoon lime juice
1 1/4 teaspoons finely minced fresh green chili pepper
1 tablespoon finely minced onion
1/3 cup finely chopped, peeled and seeded tomato
1 tightly-packed teaspoon chopped fresh cilantro or coriander leaves

Halve and pit the avocado. Hold one half in your hand and slice lengthwise through to the skin every 1/4 inch. Then slice crosswise every 1/4 inch. Repeat for the 2nd half-avocado. With a spoon, scrape the avocado cubes into a bowl.

Stir in the salt, lime juice, chili pepper, onion, tomato and cilantro or coriander.

Makes 1 1/2 cups.

Papadums

These spicy Indian wafers are the perfect way to start an Indian dinner - or just to nibble with drinks. Serve them with the fresh Cucumber Pachadi.

1/2 teaspoon compounded asafoetida powder
2 teaspoons salt
1 teaspoon ground ginger
2 teaspoons ground white pepper
scant 1/4 teaspoon cayenne pepper
1/3 lb. Indian gram flour (about 1 1/3 cups)
2/3 lb. bleached all-purpose flour (about 2 1/2 cups)
water to the "water level" for 1/2 lb. flour, plus 2 tablespoons water

Place the asafoetida, salt, ginger and peppers in a spice grinder. Grind until a smooth, silky powder. It is essential that the spices be finely ground or they will clog the machine. It will probably be necessary to grind the asafoetida first by itself to get it fine enough.

Put the flours and spices in the bowl and lock the cover in place. Run the machine for a minute to mix. Add the water as explained in the Instruction Book. Let knead for about 5 minutes. The dough will be crumbly.

Fit the machine with the lasagne disc (9), and extrude the dough, cutting it into 2-inch strips. Heat some vegetable oil to about 375°F. for deep frying. Fry the papadums, a few at a time, for about 45 seconds, or until golden and puffed. Drain on paper towels. Serve warm or at room temperature. Makes about 1 1/4 pounds

Note: If your dough comes out in strips and not in a single piece, the spices were not ground enough.

Fried Cookies

These bow-tie shaped cookies are fun to make and fun to eat.

1 lb. bleached all-purpose flour
1/3 cup sugar
2 tablespoons vegetable oil
4 large eggs
2 egg yolks
2 teaspoons vanilla extract

For cooking:
vegetable oil
confectioners' sugar

Place the flour and sugar in the bowl and lock the cover in place. Run the machine for 30 seconds to mix. With the machine running take 30 seconds to dribble in the oil. Slowly pour in the eggs, taking a full minute, then the egg yolks for another 30 seconds. Dribble in the vanilla extract. Add water or flour as needed, letting the machine run for a minute after each addition.

The dough should have the same consistency as pasta.

When it is of the correct consistency, let the machine run until the dough is properly kneaded.

Total mixing time will be about 5 minutes

Cooking:

Fit the machine with lasagne disc (9), extrude the dough and cut it in 4 inch pieces.

In a wok or a saucepan, heat about 4 inches of vegetable oil to 375°F. Pinch each piece of dough in the center to make a bow-tie shape and cook them, 4 to 5 at a time, until golden brown, about a minute. Drain on a wire rack lined with wax paper and sprinkle with confectioners' sugar. Makes 6 dozen 4 inch cookies.

Cucumber Pachadi

Serve this with fresh Papadums.

4 medium cucumbers, peeled and seeded
2 teaspoons salt
2 medium onions
2 large fresh ripe tomatoes, peeled and seeded
6 small fresh green chilis
2 bunches fresh cilantro (or coriander) leaves
1 1/2 cups plain yoghurt

Roughly chop the cucumbers. Place in a bowl and sprinkle with salt. Set aside. In a food processor, roughly chop the onions, tomatoes, chilis and coriander. Squeeze the liquid from the cucumbers and place them in a bowl. Add the chopped vegetables and yogurt. Mix well.

Butter Cookies

5 oz. softened unsalted butter
1 cup sugar
1 1/2 cups bleached all-purpose flour
1 large egg
1 teaspoon vanilla extract

Heat the oven to 350°F. Cut the butter into 8 pieces and put in the bowl with 1/4 cup sugar. Lock the cover in place and run the machine for a minute. With the machine still running, add another 1/4 cup sugar; knead a minute longer. Add the remaining 1/2 cup sugar and knead 2 more minutes. Stop the machine, add the flour, lock the cover in place and mix just until the flour is incorporated. With machine running, add egg and vanilla and mix just until blended. Have ready 2 or 3 ungreased baking sheets. Fit the machine with the cookie disc (16). To extrude even cookies, let 2 inches of dough come out of the machine. Stop the machine, cut off the dough, top cookie first, and place the strips on the cookie sheet, leaving an inch between cookies. (If you keep one hand under the top disc opening, you can catch the dough as it comes out and keep the cookies from sticking to each other). Repeat until all the dough is used. Bake in the preheated oven for 10 minutes, or until lightly brown. Remove immediately to a wire rack to cool. Makes 50, 2 inch cookies.

Variations:

Lemon Cookies: add finely grated zest of 1 lemon to the dough with the vanilla.

Chocolate Cookies: replace 1/2 cup flour with 1/2 cup unsweetened cocoa.

Schnecken

The perfect way to start the day, you can prepare the dough the night before and bake these fresh in the morning or do it all at one time. Extras freeze well.

Dough:

1/4 cup milk
1/4 cup sugar
2 pkgs. (1/2 oz.) active dry yeast
1 lb. bleached all-purpose flour
1/2 teaspoon salt
1 1/2 egg yolks
1 teaspoon fresh lemon juice
1/2 teaspoon vanilla extract
1/2 cup sour cream
4 tablespoons softened unsalted butter

Place the milk and 2 tablespoons sugar in a small saucepan. Heat until the sugar melts. Set aside to cool until lukewarm. Stir in the yeast and set aside for 10 minutes, or until the mixture is foamy.

Place the flour, remaining 2 tablespoons sugar and the salt in the bowl and lock the cover in place. Combine the egg yolks, lemon juice and vanilla. Set aside. With the machine running, slowly pour in the yeast/milk mixture, as explained in the Instruction Book. Let the machine run for a minute. Then pour in the egg mixture and mix for 30 seconds. Slowly spoon in the sour cream. When it is all added, knead for 3 to 4 minutes longer, or until the mixture is thoroughly blended. Add the softened butter and knead 2 minutes longer.

Fit the machine with the pizza disc (15), extrude the dough and cut in 9-inch lengths. Place the strips on a lightly floured board and cover. Either let rise at room temperature for 1 hour or in the refrigerator overnight.

Filling and topping:

1/2 cup dark brown sugar
1/2 cup plus 12 pecan halves
6 tablespoons raisins
1/2 teaspoon ground cinnamon
3/4 cup honey

Place the brown sugar and 1/2 cup of pecans in a food processor and process until the pecans are finely chopped. Mix with the raisins and cinnamon and set aside.

Place 1 tablespoon honey and 1 pecan half in the bottom of twelve muffins.

Sprinkle one fourth of the pecan mixture on each strip. Roll each up tightly from the short end, then cut each roll into three even pieces.

Press the pieces, cut sides down, into the prepared muffin.

Let rise at room temperature, until the dough looks puffy, about 30 minutes. Heat the oven to 375°F.

Bake in the preheated oven for 20 minutes, or until the tops are golden brown.

Turn the tins over and remove the Schnecken immediately. Eat hot or at room temperature.

Makes 12 Schnecken.

Additional Discs

The following additional discs may be obtained by using the attached order form.

With the same order form you may also obtain a wonderful hardcover recipe book: "The Joy of Pasta" with over 200 recipes.



Disc. 3. Spaghettoni
(Large spaghetti)



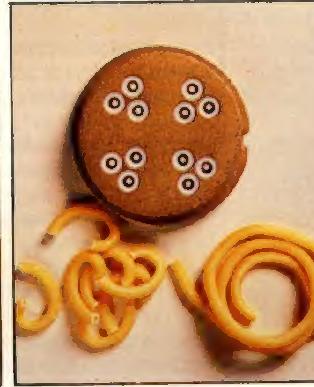
Disc. 4. Chitarre
(Square spaghetti)



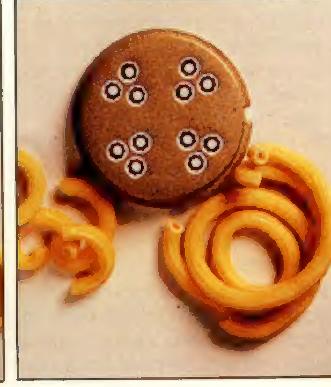
Disc. 7. Tagliatella
(Fettuccine)



Disc. 8. Pappardella
(Large fettuccine)



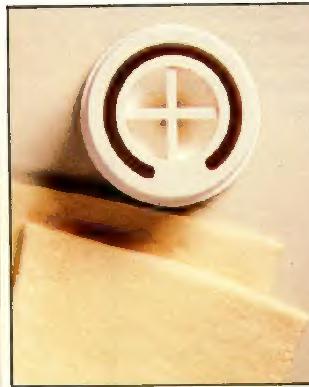
Disc. 10. Bucatino
(Hollow spaghetti)



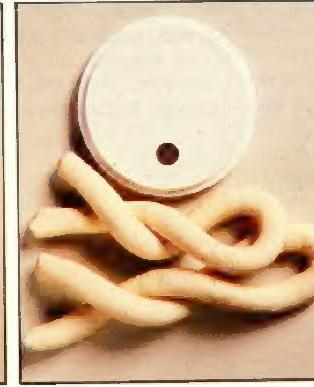
Disc. 11. Bucatino rigato
(Hollow Ridged spaghetti)



Disc. 13. Penne
(Ziti)



Disc. 15. Pizza
(Pizza Dough)



Disc. 17. Grissini
(Bread Sticks)



Disc. 18. Gnocchi

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Disc. 19. Conchigliette
(Small Shells)



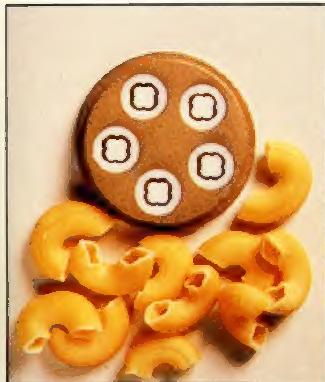
Disc. 20. Pasta del Contadino
(Farmer's Pasta)



Disc. 21. Fili d'Oro
(Golden Threads)



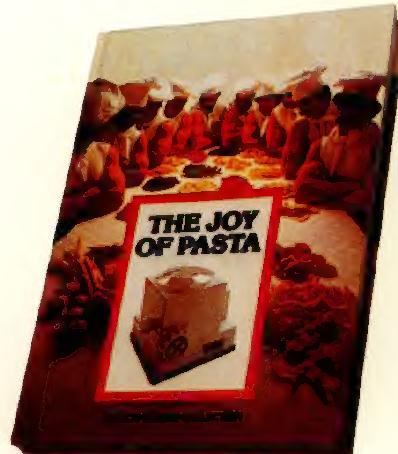
Disc. 22. Maccheroni Quadrati
(Square Maccheroni)



Disc. 23. Maccheroni Quadrifoglio
(Clover Maccheroni)



Disc. 24. Sfoglia Larga per Ravioli
(Wide Width for Ravioli)



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